

# Llapingachos (Potato Corn Patties)

**Makes:** 50 Servings

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Ingredients	Weight	Measure
Yukon gold potatoes	9 lb	
Frozen corn	1 lb 10 oz	
Mozzarella cheese, part skim, grated	1 lb 4 oz	
Green onions, thinly sliced		1 bunch
Parsley, chopped		1/2 cup
Salt		4 tsp
Pepper		1/2 tsp

## Nutrition Information

Nutrients	Amount
<b>Calories</b>	<b>115</b>
<b>Total Fat</b>	<b>2 g</b>
Saturated Fat	1 g
Cholesterol	6 mg
<b>Sodium</b>	<b>260 mg</b>
<b>Total Carbohydrate</b>	<b>18 g</b>
Dietary Fiber	2 g
Total Sugars	N/A
Added Sugars included	N/A
<b>Protein</b>	<b>5 g</b>
Vitamin D	N/A
Calcium	87 mg
Iron	1 mg
Potassium	N/A
N/A - data is not available	

## Directions

1. Preheat convection oven to 375 degrees F.
2. Scrub the potatoes and place in large pots covered with water. Bring to a boil over high heat, then reduce heat to medium and cook potatoes until tender but not mushy, about an hour. Remove from heat, drain. Rinse the potatoes with cold water to stop them from cooking.
3. Let potatoes cool completely. Put the potatoes in the bowl of the mixer. Using the paddle on low speed, mash the potatoes until nearly smooth, but with some chunks remaining. DO NOT OVERBEAT.
4. Add the corn, cheese, green onions, parsley, salt, and pepper. Mix on low speed until combined. (If over mixed, it will become gummy.)
5. Lightly spray parchment lined baking sheets. Using a #8 scoop, fill each pan with 24 servings, flattening each scoop to form a patty. Bake for 15 minutes or until lightly browned. Keep warm until serving.
6. CCP: Hold for hot service at 135 degrees F or higher.

**Source:** National Food Service Management Institute